



T O C H A



H A R M O N Y

LUNCH & DINNER

12:00 PM to 11:00 PM

LIGHT BITES

Edamame ^{VG} <i>Classic sea salt</i>	45
Edamame ^{SS, VG} <i>Spicy shichimi sea salt</i>	45
Prawn Tempura ^{D, G, SE, SS} <i>Seaweed salad, togarashi powder, teriyaki sauce</i>	105

TOCHA DIPS

All dips are served with house-made piccolo chips & aji amarillo aioli

Miso-Infused Piccolos ^{G, SS, VG} <i>Roasted red bell pepper, white miso, shallot</i>	55
Edamame Dip ^{G, SS, VG} <i>Creamy edamame mousse, shiso oil</i>	55
Guacamole Wasabi ^{G, S} <i>Avocado, yuzu-ponzu, pickled red onion</i>	60

SIGNATURE BITES

Kaffir Lobster Royale ^{D, E, G, SF} <i>Lemongrass-poached lobster, green apple, avocado, passion fruit pearls</i>	95
Yuzu-Infused Caviar Bomb ^{D, E, G, SF} <i>Oscietra caviar, yuzu crème fraîche, puffed potato</i>	230
Ponzu-Glazed Wagyu Tartare ^{D, E, G, S, R} <i>Wagyu beef, ponzu truffle, tomato concassé, toasted brioche</i>	85
Shiso Avocado Tuile ^{G, SS, VG} 🌱 <i>Avocado cream, kale, compressed cucumber, pomegranate pearls, micro shiso</i>	65

STARTERS & SALADS

Avocado Maguro ^{G, S, SS, R}	90
<i>Bluefin tuna, avocado, ponzu sauce, sesame seeds</i>	
Spicy Crispy Tofu ^{SS, VG} 🌱	75
<i>Kales leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing</i>	
Marinated Salmon ^{G, S, R}	95
<i>Asian mixed leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing</i>	
Quinoa Salad ^{VG}	85
<i>Broccoli, avocado, apple, seasonal fruits, butternut squash, spelt, citrus dressing</i>	
Yuzu Hana Salad ^{G, S, SS} 🌱	95
<i>Baby spinach, Hass avocado, yuzu-truffle vinaigrette, toasted sesame</i>	

SANDO & ROLLS

All sandwiches are served with green leaves, shiso & wasabi mayonnaise

Tamago Sando ^{D, E, G, S} 🌱	75
<i>Fluffy Japanese omelette, spicy creamy mayonnaise, scallions, milk bread</i>	
Chicken Sando ^{D, E, G}	110
<i>Corn-fed chicken thigh, tomato, red cabbage, wasabi, toasted bread</i>	
Lobster Roll ^{D, E, G, SF}	160
<i>Tender lobster, sriracha, shiso, lettuce, toasted roll</i>	
Wagyu Beef Sando ^{D, E, G}	195
<i>Roasted wagyu beef, lettuce, pickled onion, teriyaki sauce</i>	
Wagyu Sliders ^{D, E, G}	155
<i>Wagyu cheeseburgers, iceberg, pickles, sriracha French fries, green leaves, shiso & wasabi mayonnaise</i>	

R A M E N & S O U P S

Chicken Ramen ^{E, G, S, SS}	125
<i>Chicken skewer, shiitake mushroom, noodles, bok choy, scallion, nori, sesame, marinated egg</i>	
Tofu Ramen ^{G, SS, VG}	110
<i>Organic tofu, shimeji mushroom, noodles, scallion</i>	
Beef Ramen ^{E, G, S, SS}	150
<i>Wagyu beef skewer, noodles, bok choy, red chilli, sesame, marinated egg</i>	
Miso Soup ^{G, S, SS}	70
<i>Organic tofu, seaweed, shiitake mushroom, spring onion</i>	

M A I N C O U R S E S

Honey Miso Salmon ^{G, S} 🌱	180
<i>Baked salmon, ponzu rice, pickled ginger, cabbage salad</i>	
Seabass Yūgen ^{D, S}	230
<i>Pan-seared Chilean seabass, achiote-citrus glaze, asparagus, kaffir oil, oscietra caviar</i>	
Shiso Wagyu Ribs ^{D, G}	240
<i>Slow-cooked wagyu short ribs, ají panca glaze, burnt corn purée, shiso chimichurri</i>	
Chicken Yakitori ^{E, G, SS}	130
<i>Ponzu rice, marinated egg, yuzu-miso salad</i>	
Roasted Eggplant ^{G, SS, VG} 🌱	130
<i>Honey-miso marinated eggplant, pumpkin lemongrass purée, pak choy, cauliflower</i>	

SIGNATURE BENTO

Yasai Bento ^{D, E, G, N, S}	175
<i>Spicy crispy tofu · Tamago sando · Ponzu white rice Matcha roll cake · Chocolate mochi · Seasonal fresh cut fruit</i>	
Momiji Bento ^{G, N, SS, VG} 🌱	175
<i>Beetroot salad · Roasted honey-miso eggplant · White rice Daifuku Mochi · Manjū bun · Seasonal fresh cut fruit</i>	
Umi no Bento ^{D, E, G, N, S, SS} 🌱	175
<i>Honey miso grilled salmon · Beetroot salad · Ponzu white rice Matcha roll cake · Chocolate mochi · Seasonal fresh cut fruit</i>	
Tori no Bento ^{D, E, G, N, S, SS}	175
<i>Marinated salmon salad · Chicken yakitori · Ponzu white rice Mango roll cake · Chocolate mochi · Seasonal fresh cut fruit</i>	

DESSERT BOUTIQUE

SIGNATURE PASTRIES & DISPLAY SELECTION

Passion Natsu ^{D, E, G, N}	45
<i>Passion fruit mousse, coconut sponge, macadamia praline, coconut ganache, tropical compote</i>	
Tocha Saint-Honoré ^{D, E, G, N}	45
<i>Choux pastry, caramelised sugar, vanilla diplomate cream, sea salt</i>	
Date & Chocolate ^{D, E, G, N} 🌱	50
<i>Date compote, chocolate sponge, salted caramel mousse</i>	
Classic Raspberry Cheesecake ^{D, E, G, N}	50
<i>Classic cheesecake, raspberry rose compote, sable</i>	
Matcha Roll Cake ^{D, E, G, N}	30
Mango Roll Cake ^{D, E, G, N}	30
Strawberry Shortcake ^{D, E, G, N}	45
Pastry of the Day ^{D, E, G, N}	45
<i>“A masterpiece of flavours” available at our display daily</i>	

BANYAN TREE CHOCOLATE COLLECTION

Handcrafted chocolates inspired by Bluewaters & the sea

Individual Chocolates

20 per piece

Pearl of Bluewaters ^{D, G, N}

Coconut & pandan, Valrhona dark chocolate

Ocean Jewel ^{D, G, N}

Medjool date ganache, Valrhona dark chocolate

Coral Cap ^{D, G, N}

Pistachio ganache, Valrhona Ivory 35%

Emerald Spiral ^{D, G, N}

Organic matcha, Valrhona dark chocolate 55%

Sea Breeze Conch ^{D, G, N}

Iced mint ganache, Valrhona dark chocolate

Banyan Tree Chocolate Collection Box ^{D, G, N}

Box of 5 assorted handcrafted chocolates

92

ICE CREAM ^{D, E, G, N}

Vanilla, chocolate, strawberry, mango, pistachio

30

SORBET ^{D, G, N}

Coconut, lemon, raspberry, strawberry, mango

30

TOCHA DELIGHTS

Customize your selection of 3 treats

Vanilla Canelé ^{D, E, G, N}

Chocolate Mochi ^{D, G, N}

Daifuku Mochi ^{D, G, N}

Nama Chocolate ^{D, G, N}

Caramel Cookie ^{D, E, G, N}

Banyan Tree Signature Chocolate ^{D, G, N}

Maximum of one Banyan Tree chocolate per Tocha Delights selection

SIGNATURE COCKTAILS

The Tocha Lounge cocktail menu is inspired by Japanese art forms, symbolizing balance, harmony, precision, and transformation. Each cocktail embodies the philosophy of these timeless traditions in every sip.

Zazen 95
This cocktail embodies the spirit of Zazen—soothing and meditative, it invites reflection and a sense of inner peace.

Asahi beer, Tanqueray no.10, yuzu juice, chamomile syrup

Shuji 85
Japanese calligraphy embodies precision, grace, and fluidity. This cocktail, with its smooth, clean profile, reflects these qualities, offering a perfect balance of elegance and refinement in every sip.

Haku vodka, Creme de cacao blanc, matcha green tea, vanilla syrup, cream

Kintsugi 75
An art form that mends broken pottery with gold or silver, Kintsugi symbolizes beauty in imperfection and transformation. This cocktail celebrates that philosophy, blending robust flavors into perfect harmony.

Hakutsuru sake, Ketel One vodka, cranberry juice, yuzu, vanilla

Ikebana 85
A tribute to the Japanese art of flower arranging, celebrating simplicity, balance, and the beauty of nature.

Roku gin, mango juice, passionfruit purée, wasabi, lime juice, metil gel

Sado  105
Inspired by the serenity and respect of the Japanese tea ceremony, this cocktail embodies balance and tranquility. A refined blend of Toki Japanese Whisky, mandarin cordial, ginger syrup, and orange bitters creates a harmonious experience, echoing the spirit of this timeless tradition.

Toki Japanese whisky, mandarin cordial, ginger-infused Emirati ghaf honey, orange bitters

CLASSIC COCKTAILS

Bellini	80
<i>Alberto Nani Prosecco, peach & raspberry purée</i>	
Aperol Spritz	90
<i>Aperol, Alberto Nani Prosecco, soda water</i>	
Old Fashioned	85
<i>Bulleit Bourbon Whiskey, brown sugar, Angostura bitters</i>	
Negroni	90
<i>Tanqueray London Dry Gin, Campari, Mancino Vermouth Rosso</i>	
Paloma	75
<i>El Jimador Blanco, grapefruit juice, lime juice, grapefruit soda</i>	
Negroni Sbagliato	85
<i>Campari, Mancino Vermouth Rosso, Alberto Nani Prosecco</i>	
Espresso Martini	80
<i>Ketel One Vodka, Kahlúa, espresso</i>	
Amaretto Sour	65
<i>Amaretto, lemon juice, Metil gel</i>	

S P I R I T S

VODKA	30ml	bottle
<i>Ketel One</i>	50	1,100
<i>Haku Vodka</i>	65	1,320
<i>Grey Goose</i>	80	1,780
<i>Beluga Noble</i>	85	1,870
<i>Belvedere Pure</i>	85	1,850

GIN

<i>Tanqueray London dry gin</i>	50	1,030
<i>Tanqueray No. 10</i>	60	1,300
<i>Roku Gin</i>	65	1,400
<i>Gin Mare</i>	60	1,300
<i>Hendrick's</i>	65	1,450

TEQUILA/MEZCAL

<i>El Jimador Blanco</i>	50	1,100
<i>Jose Cuervo Gold</i>	50	1,100
<i>1800 Silver</i>	50	1,100
<i>Don Julio Blanco</i>	90	1,950
<i>Don Julio Reposado</i>	125	2,750
<i>Don Julio Anejo</i>	130	2,850
<i>Don Julio 1942</i>	320	7,900
<i>400 Conejos</i>	70	1,550

RUM / CACHACA	30ml	bottle
<i>Sailor Jerry</i>	50	1,100
<i>Havana 3 Años</i>	50	1,100
<i>Havana Club 7 Años</i>	55	1,210
<i>Ron Zacapa 23</i>	145	3,250
<i>Ron Zacapa XO</i>	165	3,750

COGNAC / BRANDY

<i>Rémy Martin VSOP</i>	105	2,310
<i>Rémy Martin XO</i>	250	5,550
<i>Hennessy VS</i>	75	1,630
<i>Hennessy VSOP</i>	105	2,300
<i>Calvados Château du Breuil</i>	70	1,500

WHISKY

Blended

<i>Chivas 12 Years Old</i>	75	1,700
<i>Chivas 18 Years Old</i>	125	2,750
<i>Johnnie Walker Red Label</i>	50	1,100
<i>Johnnie Walker Black Label</i>	75	1,650
<i>Johnnie Walker Blue Label</i>	310	6,600

Single Malt

<i>Glenfiddich 12 Years Old</i>	80	1,750
<i>Glenfiddich 18 Years Old</i>	150	3,510
<i>Macallan 12 Years Old Double Cask</i>	105	2,350
<i>Macallan 15 Years Old</i>	225	4,920
<i>Macallan 18 Years Old Double Cask</i>	420	9,500

AMERICAN / JAPANESE / IRISH WHISKEY	30ml	bottle
<i>Bulleit Bourbon</i>	50	1,450
<i>Jack Daniel's no.7</i>	50	1,100
<i>Hibiki Harmony</i>	125	2,750
<i>Nikka From the Barrel</i>	95	1,450
<i>Toki Whisky</i>	65	1,400
<i>John Jameson</i>	50	1,100

APERITIF

<i>Aperol</i>	50	950
<i>Campari</i>	50	950
<i>Punt e Mes</i>	50	950
<i>Carpano Classico</i>	50	950

DIGESTIF

<i>Limoncello</i>	50	950
<i>Sambuca Bianca</i>	50	950
<i>Baileys</i>	50	950
<i>Amaretto Disaronno</i>	50	950
<i>Jägermeister</i>	50	950
<i>Kahlúa</i>	50	950

BOTTLED BEER

<i>Asahi</i>	60
<i>Kirin</i>	60

SPARKLING WINE / CHAMPAGNE	glass	bottle
<i>Ferrari Brut</i>	165	960
<i>Taittinger Brut Réserve</i>	195	1,150
<i>Taittinger, Prestige Brut Rosé</i>	215	1,250
<i>Ruinart Brut</i>		1,600
<i>Laurent-Perrier 'Cuvée Rosé'</i>		2,550
<i>2015 Louis Roederer Cristal</i>		8,500

W I N E

ROSE

<i>2022 Ken Forrester Petit Rosé</i>	90	450
<i>2022 Château de Berne Inspiration</i>	115	570
<i>2022 Château Minuty Prestige</i>		610

WHITE

<i>2023 Kim Crawford Sauvignon Blanc</i>	125	595
<i>2022 Penfolds 'Autumn' Koonunga Hill Riesling</i>	135	645
<i>2022 Villa Sparina Gavi di Gavi DOCG</i>	145	695
<i>2021 Maison Saint Aix – AIX Blanc</i>		745
<i>2022 Domaine de Vauroux Chablis</i>		975

RED

<i>2022 Penfolds 'Koonunga Hill' Cabernet/Shiraz</i>	105	495
<i>2021 Planeta 'Plumbago'</i>	115	545
<i>2021 Catena Malbec</i>	125	595
<i>2022 Brancott Estate Pinot Noir</i>		650
<i>2022 Louis Latour Bourgogne Pinot Noir</i>		710

SAKE	220ml	bottle
Hakutsuru Junmai carafe	120	
Awa, Yuki Sparkling	300 ml	450
Heaven Sake, Junmai 12	720 ml	880
Dassai 45 Junmai Daiginjo	720 ml	1,100

MOCKTAILS

Aomori <i>Peach & pear, pineapple sparkling tea</i>		50
Okinawa <i>Jasmine & grapefruit sparkling tea</i>		50
Aoi Chō <i>Lychee, rose water, elderflower, butterfly pea flower tea</i>		50

0%ABV	gls	bottle
Bateel Sparkling Apple and Date Juice	55	250
Majlis Originale Ale 🌱		50
Majlis Arabian Stout 🌱		50

SOFT DRINKS

Coca-Cola/Zero/Diet		35
Sprite		35
Fanta		35
Red Bull Original/Sugar Free		45

WATER

Evian Still / Sparkling, 330ml		30
Evian Still / Sparkling, 750ml		45
Nordaq Still / Sparkling 750ml 🌱		25

TEA SELECTION

お茶のセレクション

AVANTCHA™

organic, sustainably sourced teas from only the most exceptional quality tea gardens.

JAPANESE

Ceremonial

Organic Matcha Ceremonial Grade – Fuji	60
Matcha Ceremonial Grade – Yame	50
Organic Japanese Gyokuro	60
Japanese Shincha Gyokuro	50

Green Tea

Organic Japanese Sencha Kagoshima	45
Japanese Kuki Hojicha	45
Matcha Iri Genmaicha	45
Japanese Sakura Kukicha	45

OTHERS

White Tea

Peach Bloom	45
Jasmine Bloom	45
Bamboo Snow White	45

Black Tea

Organic Japanese Benifuuki & Rose	45
<i>A Rare fruity, malty black tea blended with natural rose petals. Uniquely blended for TOCHA.</i>	
Mango Royal	45
Majestic Earl Grey	45
Oriental Moments	45

HERBAL INFUSION

Organic Chamomile Cooler	45
Feel Good	45
Rose Petal	45

H O T B E V E R A G E S

COFFEE ☺

Lavazza coffee company prides itself in only using ethically and sustainably-sourced beans, while maintaining a carbon-neutral footprint.

Espresso – Macchiato	35
Cappuccino – Latte – Double Espresso	40
Americano	40
Signature Hot Chocolate	60
Matcha Latte	50
V60	50

C O L D B E V E R A G E S

COFFEE & TEA ☺

Japanese Iced Coffee	55
Iced Matcha Latte	50
Iced Tea Matcha & Coconut	50
Iced Tea Matcha & Yuzu	50

H E A L T H Y D R I N K S

FRESH JUICES

Orange, Apple, Pineapple, Watermelon	40
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SMOOTHIES

Berry & Beet Detox ^N 	50
<i>Beetroot, strawberries, blueberries, raspberries, banana, almond milk, honey</i>	
Health Benefits: rich in antioxidants, this smoothie helps combat free radicals and supports heart health.	
Island Glow	50
<i>Mango, pineapple, banana, coconut milk, turmeric, roasted coconut flakes</i>	
Health Benefits: rich in vitamin C and packed with anti-inflammatory properties, this smoothie supports healthy skin and helps reduce inflammation.	
Recovery Blend ^N 	50
<i>Banana, chia seeds, peanut butter, almond milk, dates</i>	
Health Benefits: this smoothie delivers a natural energy boost and supports muscle recovery post-workout.	
Tenshi Tonic ^N 	50
<i>Organic matcha powder, avocado, banana, almond milk, honey</i>	
Health Benefits: matcha is known for its metabolism-boosting properties and high antioxidant profile.	
Additions:	
Espresso shot	10
Whey protein	15

ENERGY

